

## REMARKS

This Amendment is in response to the Office Action dated April 7, 2004. In this case, Claim 1 is pending and has been rejected. In the Amendment, Claims 2 to 15 have been added. No new matter has been introduced by any of the additional claims. It is believed that no fees are due in connection with this Amendment; however, please charge Deposit Account No. 02-1818 for any fees owed.

Claim 1 was rejected under 35 U.S.C. §102(b) as being anticipated by The Good Cook Techniques and Recipes article ("*Good Cook*"). Claim 1 was also rejected under 35 U.S.C. §103(a) as being obvious in view of U.S. Patent No. 4,012,808 to Strong ("*Strong*").

Regarding the anticipation and obviousness rejections of Claim 1, Applicant respectfully traverses the rejection. In particular, neither reference discloses providing a chilled whole poultry part. Further, neither reference teaches nor suggests slicing the chilled part into individual slices. Since both references fail to disclose a claimed feature of Claim 1, neither the anticipation nor the obviousness rejection can stand. Further, the *Good Cook* reference does not appear to disclose a process that is performed on a commercial scale. Indeed, the portion underlined from the Patent Office for teriyaki broiled chicken includes pouring the marinade over the chicken pieces in a shallow dish or enameled pan and marinating the chicken for a minimum of an hour and as much as 24 hours. Those features and parameters would not appear to be feasible on a commercial scale.

*Strong* discloses a method of conveying the chicken pieces so that they are lifted out of the marinade and dropped back into the marinade repeatedly. It does not appear that chilling the chicken pieces and marinating the chilled chicken pieces is disclosed in *Strong*. Accordingly, *Strong* does not appear to suggest the desirability of having chilled chicken pieces and therefore, should not simply be combined with a reference that discusses chilling chicken pieces. That is, *Strong* does not appear to provide any motivation for chilling the poultry before it is formed into poultry pieces and immersing the chilled pieces in a seasoning solution, as called for by Claim 1. Accordingly, Applicant respectfully submits that Claim 1 is patentably distinguished over both *Good Cook* and *Strong*.

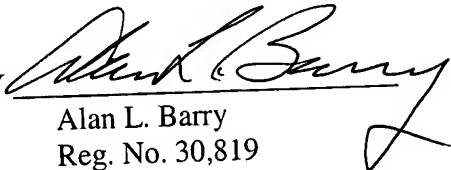
Claims 2 to 15 have been added. Applicants believe that features recited in those claims are also patentably distinguished over *Strong* and *Good Cook*. Accordingly, Applicants

respectfully submit that Claims 2 to 4, depending from Claim 1, provide additional patentable features over *Strong* and *Good Cook*. Additionally, independent Claims 5 and 12 and Claims 6 to 11 and 13 to 15 that depend respectively from Claims 5 and 12 are also in condition for allowance.

Applicants accordingly respectfully request that the current rejections be withdrawn and that the above-identified patent application be deemed in a condition for allowance.

Respectfully submitted,

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Dated: July 6, 2004